

## CAVIAR

REGIIS OVA OSSETRA

Available in 30g/\$155 or 100g/\$490  
Caramelized Onion Dip, Dill Potato Chips

## CHARCUTERIE

3 FOR \$29 | 5 FOR \$37

Served with: Sourdough Toast,  
House Pickles & Seasonal Fruit Preserves

Country Pate      Speck

Chicken Liver Mousse <sup>n</sup>      Duck Prosciutto

Salumi      Mortadella <sup>n</sup>

Add Cheese +\$25

Soft | Semi Hard | Blue

## SEAFOOD BAR\*

served with traditional  
accompaniments

Half Dozen Oysters      \$36  
East or West

1/2 Maine Lobster      \$39

Half Dozen Shrimp      \$32

Half Dozen      \$145  
Stone Crab Claws

Grand Plateau      \$260  
Caviar 30g      + \$140

## SIDES FOR THE TABLE

Frites      \$15  
Pomme Purée      \$15  
Haricot Vert      \$15  
Brussels Sprouts      \$17  
Roasted Mushrooms      \$17

OSCAR IBARRA  
Chef de Cuisine

MAR CARDENAS  
Sous Chef

JON LOWE  
General Manager

We Proudly Serve  
Grand Champion Wagyu Beef  
From Cross Creek Ranch

## FOR THE TABLE

AJAX TRUFFLE FRIES *gf*      \$24  
Grana Padano, Parsley

CAULIFLOWER GRATIN *gf, n*      \$22  
Cashew Cheese, Crispy Cauliflower

DUCK CONFIT ARANCINI *gf*      \$35  
Nduja Cream Sauce, Blueberry, Goat Cheese,  
Foie Gras

CROZIFLETTE      \$29  
Crozzets Pasta, Emmental, Bacon, Onion

SALMON TARTARE\* *gf*      \$35  
Passion Fruit Coulis, Avocado Mousse, Jicama Relish,  
Macha Aioli, Taro Chips

WAGYU CARPACCIO\* *gf*      \$31  
Black Garlic Aioli, Pickled Mushrooms, Parmesan,  
Arugula, Crispy Shallots

FONDUE      \$49  
Chorizo, Apple, Roasted Mushrooms,  
Cauliflower, Fingerling Potatoes, Baguette  
Wagyu Steak +\$40

## SOUP & SALAD

ONION SOUP GRATINÉE      \$20  
Crostini, Provolone, Gruyère

TOMATO SOUP      \$23  
Basil, Grilled Cheese

KALE & QUINOA CAESAR      \$21  
Parmesan Crisp, Croutons, Anchovy

AJAX TAVERN SALAD *gf*      \$19  
Artisanal Mixed Lettuce, Crudités, Dijon Vinaigrette

BEET SALAD *gf*      \$23  
Horseradish Vinaigrette, Green Cabbage,  
Charred Radishes, Pear, Potato Crunch

Add To Any Salad: Pulled Chicken\* +\$15 | Chicken Breast\* +\$19 | Shrimp\* +\$23 | Salmon\* +\$22

## MAINS

AJAX WAGYU DOUBLE CHEESEBURGER\*      \$30  
American Cheese, Ajax Dub Sauce, Romaine, Tomato, Fries  
Add Bacon Spread +\$3 | Truffle Fries +\$9

ROASTED CHAYOTE *gf, n*      \$31  
Chayote Squash, Pepita Romesco, Beluga Lentils, Mushrooms, Pine Nut Emulsion, Goat Cheese

WAGYU BOLOGNESE      \$39  
Wagyu Beef, Pancetta, Rigatoni, Parmesan, Citrus & Herb Breadcrumbs

COQ AU VIN\*      \$43  
Half Chicken, Red Wine Sauce, Pomme Purée, Carrots & Onions, Bacon Lardons

SALMON "VICHYSOISE"\* *gf*      \$42  
Potato & Leek Espuma, Pancetta, Swiss Chard

WAGYU STEAK SANDWICH\*      \$39  
Carne Asada, Nopales, Oaxaca Cheese, Guajillo Aioli, Roasted Peppers & Onions, Avocado

AJAX MOULES MARINIÈRE\*      \$39  
PEI Mussels, Wagyu Chorizo, White Wine Broth, Fennel

STEAK FRITES\* *gf*      \$72  
12 oz Colorado NY Strip, Au Poivre, Bernaise  
Truffle Fries +\$9

## DESSERT

APPLE TARTE TATIN      \$17  
Vanilla Cake, Caramelized Apples, Whipped Vanilla Cream

CHOCOLATE CREMEUX *gf, n*      \$18  
Dark Chocolate, Sponge Cake, Caramel, Hazelnut

THE COOKIE A LA MODE      \$14  
Chocolate Chip Cookie, Vanilla Ice Cream

HOUSE-SPUN ICE CREAMS + SORBETS      \$13

\*These items may be served raw or undercooked. Consuming raw or undercooked eggs, meat, poultry, seafood,  
or shellfish may increase your risk of foodborne illness

*gf* : gluten free | *n* : nuts

\$5 Split Plate Charge | \*22% service charge added to parties of 6 or more

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